

Sugestões

Petiscos (Small Plates / Tapas)

Tortilha	5
<i>Potato, egg and onion</i>	
Beef Turnovers	6
<i>with Atasca's fresh, flavorful, light tomato sauce</i>	
Spinach Crepes	8
<i>Spinach, pine nuts and raisin Crepes with a piquant sour cream and melted S.jorge cheese sauce</i>	
Roasted Warm Vegetable Salad	8
<i>roasted zucchini, summer squash, eggplant, asparagus, and Portobello mushroom, sautéed with garlic and olive oil</i>	
Stuffed Piquillo Peppers	9
<i>wood roasted Piquillo Peppers, stuffed with shredded dry salt cod with a seafood and roasted red pepper sauce</i>	
Chicken Skewers	9
<i>marinated in orange-mustard sauce, grilled and served with a mustard mushroom cream sauce</i>	
Sirloin Steak Skewers	9
<i>with peppers, red onions and a goat cheese cream sauce</i>	
Pork Loin	9
<i>with prunes and Porto wine cream sauce</i>	
Prawns in a Crispy Batter	10
<i>Jumbo Shrimp fried in a crispy batter with a shrimp, piri piri and roasted red pepper cream sauce</i>	
Quail	10
<i>sautéed with garlic and vinho verde, over fava bean polenta</i>	
Grilled Lamb Chops	10
<i>with Madeira wine sauce and golden raisins</i>	
Rabbit	10
<i>stewed with, fine herbs, spices and white wine</i>	
Crab and Lobster Ravioli	10
<i>topped with a crab, lobster and shrimp sauce</i>	

Pratos do Dia (Plates of the day)

Peixe do Dia	19
<i>Grilled Catch of the Day, topped with a tomato and mango relish, Served with steamed potatoes and vegetables</i>	
Mista Grelhada	19
<i>Grilled lamb, chicken, and pork, glazed with Portuguese style barbeque sauce, served with steak potatoes and vegetables</i>	

18% service will be added to parties of 6 or more people

Atasca Restaurant only accepts two (2) credit cards per table or per party.

Artwork that is displayed in the restaurant is for sale, if interested please contact Joe Santos via email jl.santos@rcn.com